

Salads & Nibbles

Oobé House Salad

2,200 JDs

mixed greens with garlic croutons, red onions, radish, mushroom, broccoli, artichoke hearts, peanuts & curry balsamic dressing

Endive Salad

1,900 JDs

with avocado, walnuts, roquefort crumble drizzle & blue cheese dressing

Chicken Cabbage Salad

1,200 JDs

honey glazed chicken breast, white & red cabbage, red pepper coulis, pineapple & pomegranate tossed with ginger sesame oil dressing

Blackened Fresh Tuna

2,900 JDs

with fresh field greens, grilled red onions & crunchy vegetables tossed with vinaigrette

Shrimptini

2,900 JDs

colossal lump of shrimp tossed in avocado & our classic mango salsa in chilled martini glass & bruschetta on the side

Oobé Maki Platter

2,900 JDs

4 pieces of vip roll, special tempura roll & sashimi salad style

Michael's Platter

12,000 JDs

a combination of 12 pieces of Chef Michael's best sashimi, sushi & maki cuts

Crispy Yummy Pizza

1,000 JDs

with mushroom, chimichurri & baby rocca

Stuffed Mushroom

2,200 JDs

with coriander, garlic, sundried tomato, jalapeños, olives & melted cheese

Spicy Cheese Balls

2,200 JDs

melted fresh mozzarella mixed with spicy herbs, served with oregano sour cream

Chili Chicken Wings

2,200 JDs

deep fried with hot sauce & garlic lemon

Japanese Spiced Calamari Ring

1,900 JDs

served with sweet chili sauce

Tender Beef Cubes

2,200 JDs

marinated angus filet & grilled zucchini skewers served with smoked paprika mayonnaise

Fried Sesame Shrimp

2,200 JDs

served with puréed peas & a lemon wedge

Oobe Crowd Pleasers

A combination of mini orders in platters

O.C.P ONE (Spicy Platter)

11,000 JDs

stuffed mushrooms, chili chicken wings, spicy cheese balls, Japanese spiced calamari rings served with oregano sour cream & honey mustard dip

O.C.P TWO

12,000 JDs

tender beef cubes, skewered chicken, fried sesame shrimp & vegetable skewers served with sweet chili dip & ranch dip

Gourmet Burger Platter

12,000 JDs

a selection of mini servings from Oobé's gourmet meat burgers

Prime Angus Platter 11 OZ

12,000 JDs

slices of tender prime fillet, veal tender & rib eye served chef's sauces & crispy lyonnaise potatoes & vegetables



Gourmet Beef Burgers

Oobé uses certified prime Angus Beef. All burgers are served with tasty fries & your choice of home-made white or brown buns

Amigo "Classic" Beef Burger

3.90 JDs

with tomato, mushroom, onions, lettuce & pickles topped with emmental cheese

Chili Beef Burger

4.90 JDs

with tomato pickles, lettuce topped with chili meat & cheddar cheese

Philadelphia Beef Burger

4.00 JDs

topped with onions, roasted red bell peppers & hot peppers

Trio Mushroom Beef Burger

4.90 JDs

with mozzarella cheese, onion & shiitake, oyster & button mushrooms mixed with herbs

Oriental Lamb Burger

4.00 JDs

lamb burger with tabouleh, lettuce, tomato & tahineh sauce

Oobé Burger

11.00 JDs

double beef stuffed with relish & pickles, topped with avocado & jack cheese

Other Gourmet Burgers

(No Beef)

All burgers are served with tasty fries & your choice of home-made white or brown buns

Chicken Burger

1.70 JDs

with chickpeas, beans sprouts, barbecue sauce & Oobé slaw

Mozzarella Burger

6.00 JDs

fresh fried mozzarella with basil, tomato & lettuce topped with pesto sauce

Veggie Burger

1.70 JDs

a mix of black & red beans, mushroom, tofu, broccoli, served with bean sprouts & Oobé slaw

U.S. Black Angus Meat Cuts

All of our meats come with your choice of sauce & side order

Barrel Cut Prime Filet 1.0Z

11.00 JDs

Prime Rib Eye 1.0Z

14.00 JDs

(lightly seasoned with cajun spices)

Prime Sirloin 1.1Z

14.90 JDs

Prime T-Bone 1.5Z

15.00 JDs

Rib Bone Veal Chop 1.1Z

19.00 JDs

Veal Tenderloin 1.0Z

14.00 JDs



Accessories

Your Choice of Sauce

chocolate balsamic rosemary
crushed black pepper
dijon mustard
coriander chimichurri salsa
Oobé herb
red wine reduction (with alcohol)
brandy fennel (with alcohol)
morel mushroom

FREE
FREE
FREE
FREE
1,000 JDs
1,000 JDs
1,000 JDs

Your Choice of Side Order

sautéed vegetables
baked potato
potato wedges
french fries
cheddar mashed potato
broccoli garlic
green beans
spinach onion & mushroom
corn on the cob
gratinated leek
mixed grilled vegetables
corn mashed potatoes
sautéed whole mushroom
white asparagus
green asparagus

FREE
FREE
FREE
FREE
FREE
FREE
FREE
FREE
FREE
FREE
1,000 JDs
1,000 JDs
1,000 JDs
1,000 JDs

Extra Sauce 1,000 JDs

Extra Side Order 1,000 JDs

Other Chef Specialties

Sizilian Penne

warm penne tossed with pesto, chopped walnut & parmesan cheese

1,000 JDs

Devine Chicken (diet friendly)

chicken breast served with gratinated leek, lyonnaise potato & herb sauce

1,000 JDs

Chicken Supreme

served with caramelized onion with spinach, sautéed mushrooms & flavored goat cheese

11,000 JDs

Charcoal Grilled Baby Veal

with lemon caper butter sauce on top of corn mashed potatoes & green beans

11,000 JDs

Pistachio Lamb Chops & Shrimp Scampi

served with mashed fennel, potato wedges & balsamic vinegar reduction with truffle sauce

14,000 JDs

Salmon Steak Cubes

with garlic, leek & kalamata olives on top of warm spinach served with parmesan roasted broccoli & cauliflower

11,000 JDs

Desserts

Florida Orange Chocolate Fondant (needs 10 mins to prepare)

served with vanilla ice cream & chocolate shavings

1,400 JDs

Pina Colada Cake

layers of white sponge cake filled with pineapple coconut mousse served with coconut caramel sauce

1,400 JDs

Cinnamon Crumble Apple Pie

a thin layer of finely textured cinnamon crumbs topping a mound of apple filling served with vanilla ice cream

1,400 JDs

Chef's Dessert of The Day

